



ANSON MILLS

Pretty Quick Scuppernong Grape Jelly

Yield

1½ cups

Time

About 30 minutes active time, plus 1 hour to let the grape juice drip through the strainer

Equipment *Mise en Place*

For this recipe, you will need a heavy nonreactive 2-quart saucepan; a fork or potato masher; a fine-mesh sieve lined with damp cheesecloth, a jelly bag, or a tamis; a large mixing bowl; a 2-cup liquid measuring cup; a small bowl; a whisk; and a clean, dry 12-ounce jar.

Ingredients

3 pounds ripe scuppernong grapes, washed

3.5 ounces (½ cup) sugar

½ teaspoon powdered pectin

Directions

1. Pull the grapes from their stalks, discarding any that are obviously bruised or damaged, and transfer them to a heavy nonreactive 2-quart saucepan. Squeeze the grapes through your fingers, slipping off their skins. Lightly mash the pulp with a fork or potato masher. Set the saucepan over medium-low heat and cook, stirring occasionally, until the grape juices flow and begin to simmer. Simmer for 5 minutes. Remove the saucepan from the heat.
2. Set a fine-mesh sieve lined with damp cheesecloth, a jelly bag, or a tamis over a large mixing bowl and pour the grapes and juices through. Allow the juice to drip into the bowl without pressing on the grapes (which can make the juice cloudy), about 1 hour.
3. When the pulp and skins lining the cheesecloth, jelly bag, or tamis look dry and no more juice drips, discard the pulp and skins and pour the juice into a 2-cup liquid measuring cup (there should be 1½ cups). Cover and refrigerate until the juice is cold.
4. Mix the sugar and pectin together in a small bowl. Turn the chilled grape juice back into the (clean) saucepan and bring it to a simmer over medium-high heat. Pour the sugar mixture into the grape juice and whisk vigorously. Return the juice to a simmer and simmer briskly for 2 to 3 minutes, whisking constantly. Remove the saucepan from the heat and taste for sweetness, adding more sugar if it suits you. Pour the mixture into a clean, dry 12-ounce jar. Let cool until tepid, cover, and refrigerate. The jelly will keep refrigerated for several weeks.